

DERWENT-ACC-NO: 1966-37137F

DERWENT-WEEK: 200397

COPYRIGHT 2007 DERWENT INFORMATION LTD

TITLE: Cereal products contg. L-lysine ortho-phosphoric acid

PATENT-ASSIGNEE: DOW CHEM CO[DOWC]

PRIORITY-DATA: 1965CA-0942838 (October 13, 1965)

PATENT-FAMILY:

| PUB-NO | PUB-DATE | LANGUAGE |
|----------------|------------------|----------|
| PAGES MAIN-IPC | | |
| CA 805618 A | February 4, 1969 | N/A |
| 000 N/A | | |

ABSTRACTED-PUB-NO: CA 805618A

BASIC-ABSTRACT:

The addition to a cereal-containing foodstuff suitable for preparing baked products or a cereal flour of 0.1 to 1.0 wt.% of L-lysine.H₃PO₄, cereal or flour basis, and a baked cereal-containing foodstuff normally deficient in lysine fortified by this means.

The foodstuff, e.g. bread dough, is fortified with lysine without causing an undesirable decrease in baked dough volume or an objectionably dark browning on baking. The products are not objectionably bitter. The lysine salt is relatively non-hygroscopic and is easy to handle.

L-lysine.H₃PO₄ is prepared from substantially equimolar proportions of L-lysine and H₃PO₄ in an aqueous reaction medium. The product is precipitated by addition of a water-miscible organic liquid.

TITLE-TERMS: CEREAL PRODUCT CONTAIN LYSINE ORTHO PHOSPHORIC ACID

DERWENT-CLASS: B04 C03 D11

CPI-CODES: B04-A07F; B05-B02A; B10-B01B; B12-J01;

CHEMICAL-CODES:

Chemical Indexing M0 *01*

Fragmentation Code

V400 V406 B115 B701 B713 H182 H183 J171 M620 M640

M431 M771 P710 R000 M900

Chemical Indexing M0 *02*

Fragmentation Code

B115 B701 B713 B720 B721 B722 B723 B813 B815 B819

B831 H100 H101 H102 H103 H182 H183 J011 J171 L610

M431 M620 M640 M710 M720 M730 M740 M750 M760 M771

M781 M782 M903 P710 P711 P712 P713 P714 R000 R044

R045 R046 R047 V400 V406